

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/2/2015 **Business ID:** 99519FE
Business: IZUMI JAPANESE STEAK & SUSHI

11658 W 135TH ST
 OVERLAND PARK, KS 66221

Inspection: 42001579
Store ID:
Phone: 9138518858
Inspector: KDA42
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/02/15	01:15 PM	03:20 PM	2:05	0:15	2:20	0	
Total:			2:05	0:15	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use	p
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5. No discharge from eyes, nose and mouth.	p
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Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.	p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
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8. Adequate handwashing facilities supplied and accessible.	..	p
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<i>Fail Notes</i>	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i> <i>[Hand sink near warewash area with plastic bucket containing raw shrimp. Employee stated raw shrimp is being thawed. Educated person in charge the use of hand sinks and spoke about using the 3 vat sink as a preparation sink and not the hand sink. COS-Removed shrimp from hand sink and washed hand sink.]</i>
	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i> <i>[Hand sink in ware wash area not provided with hand soap.]</i>
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i> <i>[Hand sink in kitchen, sushi and warewash area not provided with hand drying provisions.]</i>

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.	p
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10. Food received at proper temperature.	p
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11. Food in good condition, safe and unadulterated.	..	p
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<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i> <i>[In sushi reach in cooler, 3 packages of sealed vacuum packaged eel thawing. Inspector educated person in charge and handout was left explaining health reasons.]</i>
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12. Required records available: shellstock tags, parasite destruction.	..	p
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<i>Fail Notes</i>	3-402.11	<i>P - Parasite Destruction - Before service or sale in READY-TO-EAT form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH shall be: frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer; frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours; or, frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours.</i> <i>[Written agreement from seafood provider for sushi items served raw ensuring parasite destruction not provided.]</i>
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Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.	..	p	p	..
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<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i> <i>[In walk in cooler, raw shrimp stored over ready to eat imitation crab. COS-Moved imitation crab to seperate shelf above raw items.]</i>
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14. Food-contact surfaces: cleaned and sanitized.	p
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Protection from Contamination	Y N O A C R
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. p

Fail Notes	3-501.19(A)(1)(a)	<p><i>Pf - Time as a Public Health Control (Written procedure-TPHC)</i></p> <p><i>If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.</i></p> <p><i>[At sushi bar, container of rice at 121F. Person in charge stated the sushi rice is controlled by time. Person in charge stated the rice was cooked and vinegar added at 10:30am. Written procedures for this procedure not provided. Inspector educated and provided the code requirements for time as control with the person in charge.]</i></p>
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical	Y N O A C R
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25. Food additives: approved and properly used.

.. p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

p .. p

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Food Temperature Control		Y	N	O	A	C	R
32. Plant food properly cooked for hot holding.		p
33. Approved thawing methods used.		..	p	p	..
Fail Notes	3-501.13(B) TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [Upon arrival, in back hand sink near warewash area, plastic tub containing raw shrimp thawing in still water. COS-Placed in walk in cooler to complete thawing process.]						
34. Thermometers provided and accurate.	
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		p
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		..	p
Fail Notes	4-601.11(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Accumulation of dust on walk in cooler fan covers.]						
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		p

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Physical Facilities

	Y	N	O	A	C	R
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other

	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #25 Handwashing

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Footnote 1

Notes:

Hot Holding-Steamer-Soup/175F

Footnote 2

Notes:

Cold Holding-Walk in cooler-rice/39F, shrimp/38F, Reach in cooler 1-Noodles/40F, Reach in cooler 2-Salad/41F, Make table-Chicken/41F, Sushi reach in cooler-Shrimp/40F, Sushi display-Salmon/39F, Bar RIC-No PHF-ambient/38F

Footnote 3

Notes:

Chlorine warewash machine measured at 50ppm

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/2/2015 **Business ID:** 99519FE
Business: IZUMI JAPANESE STEAK & SUSHI

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OVERLAND PARK, KS 66221

Inspection: 42001579

Store ID:

Phone: 9138518858

Inspector: KDA42

Reason: 01 Routine

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/12/15

Inspection Report Number 42001579

Inspection Report Date 03/02/15

Establishment Name	IZUMI JAPANESE STEAK & SUSHI
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Physical Address	<u>11658 W 135TH ST</u>	City	<u>OVERLAND PARK</u>
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Zip 66221

Additional Notes and Instructions